

Allergen Testing Products



Ensure the safety and quality of your products with allergen detection solutions.

Featuring products from quality manufacturers, including:





Master what's next with 3M™ Allergen Testing Products. Designed to simplify your lab and work the way you do, our allergen detection solutions help you take control of your testing program. From detecting process proteins to evaluating swab samples, this product line delivers the versatility and ease of use you deserve.

3M™ Allergen Protein Rapid Test Kits

A qualitative, lateral flow immunochromatographic assay for rapid in-plant monitoring of specific allergen proteins. These fast, 10 to 12 minute tests can be used for clean-in-place (CIP) final rinse water, environmental swab samples, raw ingredients, and finished food products. Additional items needed: swabs (716-7006) and transfer pipette (200-3123), both sold separately. 25 tests/box.

Stock #	Allergen	Limit of Detection	Unit
460-3017	Almond	2.0 ppm	BX
460-3007	Cashew	2.0 ppm	BX
460-3031	Coconut	2.0 ppm	BX
460-3111	Egg White	0.5 ppm	BX
460-3003	Fish	1.0 ppm	BX
460-3014	Gluten	5.0 ppm	BX
460-3008	Hazelnut	2.0 ppm	BX
460-3018	Milk	3.0 ppm	BX
460-3004	Peanut	1.0 ppm	BX
460-3016	Pecan	3.0 ppm	BX
460-3006	Pistachio	2.0 ppm	BX
460-3002	Soy	2.0 ppm	BX
460-3015	Walnut	2.0 ppm	BX



3M™ Allergen Protein ELISA Test Kits

A universal extraction protocol streamlines testing used for multiple analytes. This test kit is used to receive quantifiable results for monitoring specific food allergens across a wide variety of foods. Can be used for clean-in-place (CIP) final rinse water, environmental swab samples, food ingredients, and processed food products. Available for both processed and unprocessed target allergen proteins. Requires additional laboratory equipment (sold separately). 96 tests/box.

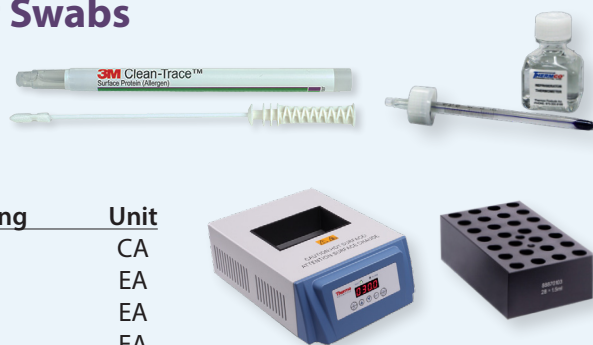


Stock #	Allergen	Limit of Quantification	Limit of Detection	Unit
460-3120	Almond	1.0 ppm	1.9 ppb	BX
460-3121	Bovine Casein	0.5 ppm	1.7 ppb	BX
460-3122	Bovine Total Milk	1.0 ppm	5.8 ppb	BX
460-3123	Brazil Nut	1.0 ppm	1.3 ppb	BX
460-3124	Cashew	0.9 ppm	2.6 ppb	BX
460-3125	Coconut	2.0 ppm	9.7 ppb	BX
460-3126	Crustacean	2.0 ppm	10.2 ppb	BX
460-3127	Egg White	0.5 ppm	2.1 ppb	BX
460-3128	Fish	1.0 ppm	2.7 ppb	BX
460-3129	Hazelnut	1.0 ppm	1.9 ppb	BX
460-3130	Macadamia	0.3 ppm	1.1 ppb	BX
460-3131	Mollusk	1.0 ppm	7.2 ppb	BX
460-3132	Mustard	1.5 ppm	3.1 ppb	BX
460-3133	Peanut	2.0 ppm	6.7 ppb	BX
460-3134	Pecan	0.7 ppm	3.7 ppb	BX
460-3135	Pine Nut	0.5 ppm	1.3 ppb	BX
460-3136	Pistachio	1.0 ppm	3.5 ppb	BX
460-3137	Sesame	2.0 ppm	3.7 ppb	BX
460-3138	Soy	2.0 ppm	11.0 ppb	BX
460-3139	Walnut	2.0 ppm	6.9 ppb	BX

3M™ Clean-Trace™ Surface Protein (Allergen) Test Swabs

A simple and sensitive test swab used for broad spectrum protein allergen testing. Test can detect as little as 3ug of various protein residues, and is validated for a range of allergenic proteins including egg, milk, gluten, soy, and peanut. Color changes to indicate presence of allergen proteins on surfaces. Requires additional laboratory equipment (sold separately).

Stock #	Description	Packaging	Unit
351-3062	Surface Protein (Allergen Swabs)	60/ca	CA
038-3061	Thermo Scientific™ Single Digital Dry Baths/Block Heaters	1/ea	EA
038-3082	Thermo Scientific™ Single Digital Block	1/ea	EA
511-3301	Thermco® Spirit-Filled Certified Bottled Thermometers	1/ea	EA



3M™ Allergen Testing Products Help Protect Your Customers and Your Business

Undeclared allergens continue to be the top reason for food recalls in the United States.¹ If you have a risk for allergen cross-contact in your facility, 3M Allergen Testing Products can help mitigate your risks. By incorporating allergen testing into your validation, verification, and positive release programs, you insure the safety of both your customers and business.

¹"Don't Ignore Food Recalls." U of M Extension, <https://extension.umn.edu/preserving-and-preparing/dont-ignore-food-recalls>. Accessed 12/7/2020.

3M™ Rapid Allergen Protein Tests vs. 3M™ ELISA Allergen Test Kits—Which Test is Right for Your Needs?

When deciding which type of allergen testing is needed for your facility, here are some questions to consider:

- Are you looking for presence/absence testing or to know the amount of allergenic protein present?
- How quickly do you need results?
- Is the testing part of a positive release program, or a clean verification/validation process?
- Do you have a laboratory area to do testing?
- Are you testing surfaces or products?



3M

The **3M Rapid Allergen Protein Test Kits** contain a Lateral Flow Device (LFD) that will give you presence/absence results in 10 to 12 minutes. There are 13 allergen specific kits available, including coconut. This test can be used on surfaces, ingredients, and finished products, and can easily be conducted on the production floor. Product testing will require some additional laboratory equipment to prepare the sample for testing—swabs and transfer pipettes needed to conduct this test are sold separately.

The **3M ELISA Allergen Test Kit** is best for applications that require the quantification of the amount of allergen protein present. This system is the most frequently used to test products or CIP rinse water, and gives results in 50 minutes. All samples require extraction, and therefore access to a laboratory and additional laboratory equipment. There are 20 allergen specific tests available for the 3M ELISA Allergen Test Kits.



NEOGEN's food allergen test kits accurately detect a wide range of food allergens, including allergens of regulatory importance to governments worldwide. They offer solutions for testing ingredients, liquids, clean-in-place (CIP) rinses, finished foods, and on environmental surfaces—fitting smoothly into any allergen control plan.

Reveal® 3-D Allergen Test Kits

A single-step lateral flow device which requires no additional equipment. The three line readout confirms the method has been performed successfully, and differentiates between low and high levels of detection. Sample preparation and testing take less than 10 minutes, which is a safe and efficient choice for an on-site food allergen program. Purchasing restrictions may apply. 10 tests/kit.



Stock #	Allergen	Rinse/Food Limit of Detection	Swab Limit of Detection	Unit
498-3086	Almond	1.1 to 5.0 ppm	1 to 4 µg/100 cm ²	KT
498-3021	Coconut	1.0 to 5.0 ppm	1 µg/100 cm ²	KT
498-3081	Crustacean	1.0 to 10.0 ppm	40 µg/100 cm ²	KT
498-3082	Egg	2.5 to 5.0 ppm	10 µg/100 cm ²	KT
498-3131	Gluten	5.0 ppm	5 µg/100 cm ²	KT
498-3087	Hazelnut	0.75 to 10.0 ppm	10 µg/100 cm ²	KT
498-3094	Total Milk	1.8 to 5.0 ppm	20 µg/100 cm ²	KT
498-3088	Mustard	5.0 to 10.0 ppm	20 µg/100 cm ²	KT
498-3041	Peanut	1.3 to 5.0 ppm	3 to 4 µg/100 cm ²	KT
498-3089	Sesame	5.0 to 10.0 ppm	5 µg/100 cm ²	KT
498-3093	Soy	2.6 to 5.0 ppm	2 µg/100 cm ²	KT

Additional materials required for the extraction of food samples sold separately at the bottom of this page.

Reveal® Multi-Treenut Allergen Kit

Intended for the qualitative analysis of treenut residue for clean-in-place rinses and environmental surfaces. This unique all in one kit analyzes a variety of tree nuts, including: almond, cashew, hazelnut, pecan, pistachio, and walnut, which reduces the need for multiple test kits. Purchasing restrictions may apply. 10 tests/kit.

Stock #	Allergen	Rinse/Food Limit of Detection	Swab Limit of Detection	Unit
498-3083	Multi-Treenut	5.0 to 10.0 ppm	5 to 50 µg/100 cm ²	KT



Materials for Extraction of Food Samples

Stock #	Description	Packaging	Unit
498-3112	Reveal® 3-D Food Buffer, 250 mL	-	BO
498-3113	Graduated Polypropylene Test Tubes, 50 mL	50/pk	PK
498-3116	3D Gluten Food Buffer, 250 mL	-	BO



Difference between Limit of Detection and Limit of Quantification

Limit of detection (LOD): lowest concentration of the allergen in a test sample that can be distinguished from a true blank sample at a specified probability level.³ It is determined by adding three standard deviations to the mean optical density value of forty-eight standard zero replicates and calculating the corresponding concentration.

Limit of Quantification (LOQ): The lowest level of the allergen in a test sample that can be reasonably quantified at a specified level of precision.³

³Abbott, M., Hayward, S., Ross, W., Godefroy, S.B., Ulberth, F., Van Hengel, A. J., Roberts, J., Akiyama, H., Popping, B., Yeung, J.M., Wehling, P., Taylor, S., Poms, R.E., and Delahaut, P. (2010). Appendix M: Validation Procedures for Quantitative Food Allergen ELISA Methods: Community Guidance and Best Practices. J. AOAC Int. 93, 442-450.



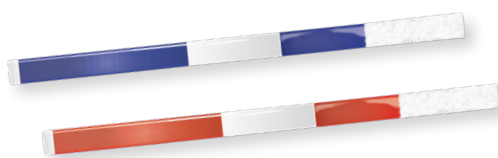
Use Hygiena™ lateral flow allergen detection tests to establish and validate your standard operating procedures. These tests are rapid, easy to use, and contain everything you need in the kit.

AlerTox® Sticks

Designed especially to help manufacturers keep their items free of antigens that may cause allergic reactions, AlerTox® Sticks are a rapid, user-friendly test for the detection and qualification of main food allergens with no lab equipment or scientific knowledge required. Implementation and fulfillment of HACCP, ISO 2200, BRC, and IFS compliance.

Advantages:

- Quick and reliable
- No cross-reactivity
- High-sensitivity
- Results available in 10 minutes



Stock #	Allergen	Limit of Detection	Unit
10 tests/kit			
332-3448	Almond	20.0 ppm	KT
332-3443	Beta-lactoglobulin	2.5 ppm	KT
332-3441	Casein	2.5 ppm	KT
332-3445	Crustacean	10.0 ppm	KT
332-3450	Egg	1.25 ppm	KT
332-3452	Fish	5.0 ppm	KT
332-3447	Hazelnut	20.0 ppm	KT
332-3453	Mustard Seed	2.0 ppm	KT
332-3458	Sesame	3.0 ppm	KT
332-3449	Soy	10.0 ppm	KT
332-3454	Total Milk	2.5 ppm	KT
25 tests/kit			
332-3444	Beta-lactoglobulin	2.5 ppm	KT
332-3442	Casein	2.5 ppm	KT
332-3451	Egg	1.25 ppm	KT
332-3455	Total Milk	2.5 ppm	KT

GlutenTox® Pro

Designed especially for commercial kitchen and food manufacturers, GlutenTox® Pro is a user-friendly gluten detection kit for foods, drinks, and surfaces. Contains the G12 antibody that specifically recognizes the 33-mer peptide, the gluten fraction that triggers a reaction in those with celiac disease. Harnesses the power of the G12 Antibody by recognizing the immunotoxic prolamins from wheat, barley, rye, and some varieties of oats.

Key Benefits:

- AOAC Certified
- G12 Antibody Detection
- All-in-one kit
- Sensitivity from 5.0 ppm
- 10 Minute assay
- Easy to use
- No lab equipment required



Stock #	Limit of Detection	Packaging	Unit
GlutenTox® Pro 332-3440	Adjustable 5.0, 10.0, 20.0, or 40.0 ppm	25/kt	KT
GlutenTox® Pro, Surface 332-3456	Adjustable 5.0, 10.0, 20.0, or 40.0 ppm	50/kt	KT

AllerFlow Gluten Surface Residue Test Kit

A rapid and convenient test for the detection of gluten residue on surfaces as part of an allergen monitoring program. Combining Hygiena's convenient sample collection swab design and classic lateral flow technology, AllerFlow Gluten makes gluten testing easier than ever before. 10 Minute assay.



Stock #	Allergen	Limit of Detection	Packaging	Unit
332-3500	Gluten	5.0 ppm	25/bx	BX

AllerSnap™ Protein Residue Swab

Quick and easy way to verify the cleanliness of surfaces by detecting protein residues left behind after cleaning. One swab test checks for all proteins, quickly confirming the hygiene of a surface which eliminates the need to run multiple expensive allergen-specific tests. AllerSnap quickly validates surface hygiene, allowing immediate corrective action to be taken when necessary. Detects 3 µg protein at 37°C for 30 minutes or 55°C for 15 minutes. Requires additional laboratory equipment (sold separately).

Stock #	Description	Packaging	Unit
332-3255	Protein Residue Swabs	100/bx	BX
332-3339	Small Format Dry Digital Block Incubator	1/ea	EA
332-3003	12 Well Swab Tube Block for Small Format Incubator	1/ea	EA



Romer Labs offers a complete portfolio of allergen test kits for the qualitative analysis of food allergens. These tests can be used for different applications, and cover all steps in the food production process including, testing of raw materials and finished food samples, analysis of rinse waters (as part of cleaning validation), and detection of allergens in environmental swab samples.



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AgraStrip®

A lateral flow device designed for the on-site detection of allergen residues in raw materials, finished food products and beverages, rinse waters, and environmental samples. They allow for the simple, fast, and reliable qualitative detection of allergen traces. 10 tests/kit.



Stock #	Allergen	Limit of Detection	Unit
821-3005	Coconut	10.0 ppm	KT
821-3002	Soy	2.0 ppm	KT
821-3003	Total Milk	1.0 ppm	KT

Fast and Reliable Test Kits for Food Allergen Detection

Food allergens represent an ever-present risk for individuals with allergies. Using reliable test kits to accurately detect potential allergen contaminations has become a critical necessity for food producers.

The allergen test kits can be easily implemented into routine analysis as part of an allergen management plan within a HACCP-concept. The simple test format makes it easy for a smooth workflow to be maintained on-site as well as in the lab.

There are currently 14 allergens listed by the European Union (EU):



GLUTEN



SESAME



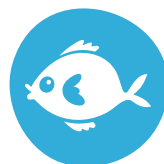
TREE NUTS



CRUSTACEANS



EGGS



FISH



MUSTARD



MILK



CELERY



PEANUTS



SOY



MOLLUSCS



LUPIN



SULPHITES

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